

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 5/27/2015 **Business ID:** 107228FE
Business: CHINA FEAST

1317 N 38TH ST
 KANSAS CITY, KS 66102

Inspection: 31002522
Store ID:
Phone: 9135732300
Inspector: KDA31
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/27/15	10:25 AM	12:00 PM	1:35	0:27	2:02	0	
Total:			1:35	0:27	2:02	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 3

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	..	p	p	..
<i>Fail Notes</i>	5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [A steel pan scrubber was stored in the handsink. COS, pan scrubber removed.]</i>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.
	10. Food received at proper temperature.
	11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Fried noodles were stored in a card board box that was used for raw chicken, from the processing facilities. COS, fried noodles discarded.]</i>						
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [A open container of unpasteurized pooled eggs was stored on top of white bucket that had ready to eat rice noodles stored inside. COS, raw egg removed.]</i>						
	14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Dried food debris was on the blade of a vegetable peeler that was stored as clean on a magnetic wall strip. COS, vegetable peeler cleaned and sanitized.]</i>						
	4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Mold was on the ice plate inside the ice bin.]</i>						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	p
	17. Proper reheating procedures for hot holding.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | .. | p | .. | .. | .. | .. |

This item has Notes. See Footnote 1 at end of questionnaire.

Fail Notes	3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Fried rice 117F was in the rice warmer. PIC stated the rice was cooked 1 hour ago. COS, rice reheated to 165F for hot holding for 135F or greater.]</i>
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|---------------------------------------|---|----|----|----|----|----|
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
|---------------------------------------|---|----|----|----|----|----|

This item has Notes. See Footnote 2 at end of questionnaire.

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|---|----|----|----|----|----|----|
| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. |

Consumer Advisory	Y	N	O	A	C	R
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|--|----|----|----|---|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
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Highly Susceptible Populations	Y	N	O	A	C	R
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|---|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

Chemical	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used. | p | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |

Fail Notes	7-102.11 <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [A white container with cloth was stored next to the front counter handsink without a common name on the working container. PIC stated the liquid was bleach water. COS, chemical labeled.]</i>
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Conformance with Approved Procedures	Y	N	O	A	C	R
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|---|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required. | .. | .. | p | .. | .. | .. |
| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |

Food Temperature Control	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 31. Proper cooling methods used; adequate equipment for temperature control. | p | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | .. | .. | p | .. | .. | .. |
| 34. Thermometers provided and accurate. | p | .. | .. | .. | .. | .. |

Food Identification	Y	N	O	A	C	R
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|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

Prevention of Food Contamination	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
36.	Insects, rodents and animals not present.		p
	<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
37.	Contamination prevented during food preparation, storage and display.		p
38.	Personal cleanliness.		p
39.	Wiping cloths: properly used and stored.		p
40.	Washing fruits and vegetables.		p
Proper Use of Utensils			Y	N	O	A	C	R
41.	In-use utensils: properly stored.		p
42.	Utensils, equipment and linens: properly stored, dried and handled.		p
43.	Single-use and single-service articles: properly used.		p
44.	Gloves used properly.		p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a.	Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items		..	p	p	..
<i>Fail Notes</i>	<div style="display: flex; align-items: flex-start;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;"> 4-102.11(A)(1) </div> <div style="padding-left: 5px;"> <i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [4-102.11(B)(1) Ginger root and Asian green leaf vegetable were stored in a non-food grade (Thank You) bag in the walk in cooler. COS, vegetables removed.]</i> </div> </div>							
45b.	Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items		p
46.	Warewashing facilities: installed, maintained, and used; test strips.		p
	<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
47.	Non-food contact surfaces clean.		p
Physical Facilities			Y	N	O	A	C	R
48.	Hot and cold water available; adequate pressure.		p
49.	Plumbing installed; proper backflow devices.		p
50.	Sewage and waste water properly disposed.		p
51.	Toilet facilities: properly constructed, supplied and cleaned.		p
52.	Garbage and refuse properly disposed; facilities maintained.		p
53.	Physical facilities installed, maintained and clean.		..	p
<i>Fail Notes</i>	<div style="display: flex; align-items: flex-start;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;"> 6-501.11 6-501.12(A) 6-501.16 </div> <div style="padding-left: 5px;"> <i>PHYSICAL FACILITIES shall be maintained in good repair. [Ceilling tiles were missing in the food prep area.]</i> <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Dried food debris was under the 3 compartment sink, cooking stove and sstorage racks.]</i> <i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [A wet mop was left into a mop bucket of water]</i> </div> </div>							
54.	Adequate ventilation and lighting; designated areas used.		p
Administrative/Other			Y	N	O	A	C	R
55.	Other violations		p

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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Steamer white rice 186F
Steamer fried rice 135F

Footnote 2

Notes:

WIC raw pork 41F
MT cooked beef 36F, cooked shrimp 36F

Footnote 3

Notes:

PIC provided pest control invoice with a service date of 5-26-15.

Footnote 4

Notes:

PIC provided test kit for the use of chloine.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/27/2015 **Business ID:** 107228FE
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Phone: 9135732300
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Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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Total:			1:35	0:27	2:02	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Fried noodles Qty 3 Units lbs Value \$

Description adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 31002522

Inspection Report Date 05/27/15

Establishment Name CHINA FEAST

Physical Address 1317 N 38TH ST City KANSAS CITY

Zip 66102

Additional Notes
and Instructions

The follow up inspection will be determined by the district office.